

What is claimed is:

- sub A1 >
- ~~1.~~ A process for preparing a dough or a baked product prepared from the dough, comprising adding to the dough an anti-staling amylase and a phospholipase.
  2. The process of claim 1 wherein the anti-staling amylase has optimum activity  
5 in bread at 70-90°C.
  - ~~3.~~ The process of claim 1 wherein the anti-staling amylase is an endo-amylase from *Bacillus*.
  - ~~4.~~ The process of claim 1 wherein the anti-staling amylase is a maltogenic al-pha-amylase.
  - 10 ~~5.~~ The process of claim 1 wherein the phospholipase has a temperature opti-mum of 30-70°C.
  - ~~6.~~ The process of claim 1 wherein the phospholipase is of fungal origin.
  - ~~7.~~ The process of claim 1 which further comprises incorporating a phospholipid into the dough.
  - 15 ~~8.~~ The process of claim 1 which does not comprise addition of fat.
  - ~~9.~~ The process of claim 1 which does not comprise addition of lysophospholipid.
  - ~~10.~~ The process of claim 1 which does not comprise addition of emulsifiers other than the phospholipid.
  - ~~11.~~ The process of claim 1 wherein the dough consists essentially of flour, water,  
20 yeast, salt and sugar.
  - ~~12.~~ A dough which comprises an anti-staling amylase and a phospholipase.

Sub A2&gt;

13. A pre-mix for dough comprising flour, an anti-staling amylase and a phospholipase.

14. An enzyme preparation which comprises an anti-staling amylase and a phospholipase.

5 15. The preparation of claim 14 which further comprises a phospholipid.

16. The preparation of claim 15 which further comprises a hemicellulase.

17. The preparation of claim 14 which is a granulate or an agglomerated powder.

18. The preparation of claim 14 wherein more than 95 % (by weight) has a particle size between 25 and 500  $\mu\text{m}$ .

add A3&gt;

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